

Miss Eleanor P. Jones

INTERESTING RECIPES

"Grandma Locke's Soup Potatoes"

This little old Scotch lady, newly arrived from her home in the Scottish hills, brought many hearty inexpensive recipes to the relatives in America. These have been cherished in the family for more than a century. Among them, one she called "Soup Potatoes", substantial and satisfying on a cold winter day, has been repeatedly served but never referred to as Potato Soup.

"Soup Potatoes"

6 potatoes pared and diced. Boil these in a sufficient amount of salted water for about 15 minutes before adding 3 good sized onions (also diced). When the potatoes are soft but not mushy add 1 pint of boiling milk, a table-spoon of butter and a few sprays of cut up parsley.

A Russian Luncheon Plate

Years before World War I, a young Russian girl was hired as a maid in a New Jersey home. Although she spoke almost no English, she was encouraged to serve simple native dishes. Here is one the pleased family urged her to serve again and again as a luncheon plate on Mondays.

Wide flat noodles carefully made by her and cooked in the chicken broth from Sunday's stewed chicken. These were piled on individual plates moistened with the broth and covered generously